

Salads *(choose one)*

Caesar Salad

Crisp romaine tossed with croutons, parmesan cheese and our homemade Caesar dressing.

Iceberg Wedge

A wedge of iceberg lettuce with tomatoes, cucumbers and red onions, served with your choice of dressing

Gourmet Salad

Baby mixed greens topped with grape tomatoes, carrots, cucumber and Bermuda onion

Dinner Entrees

Bacon Wrapped Pork Loin \$24

Sliced slow roasted pork loin wrapped in maple cured bacon served on a bed of sautéed spinach and finished with a Gorgonzola cream sauce

Pork Calvados \$26

Roasted pork tenderloin rubbed with Dijon mustard and Italian breadcrumbs and accompanied by an apple brandy demi glace

Surf and Turf \$38

Sliced roasted tenderloin of beef and Grilled Gulf shrimp served atop wild mushroom demi glace and complemented with Bearnaise sauce.

Filet Mignon \$34

Six ounce beef tenderloin chargrilled and served atop a Bordelaise sauce

Prime Rib of Beef \$30

Ten ounces of choice, slow roasted Prime Rib served with au jus (and homemade creamy horseradish sauce)

Sliced Striploin of Beef \$30

Slow roasted New York Striploin served with a Forest mushroom sauce

Grouper Macadamia \$30

Fresh Gulf grouper breaded with Macadamia nuts and Ritz crackers and complemented with an orange-ginger sauce

Lemon Caper Salmon \$26

Poached fresh salmon complemented with a lemon-dill beurre blanc

Stuffed Fillet of Sole \$26

Sole fillet baked and filled with blue crab stuffing, presented with a basil chardonnay sauce

Chicken Marsala \$24

Sauteed chicken breast finished with a mushroom and Marsala wine sauce

Citrus Chicken \$24

Rosemary marinated and grilled chicken breast complemented with a Florida citrus glaze

Chicken Margherita \$24

Sauteed chicken breast topped with sliced tomatoes, herbs and mozzarella cheese

Starches *(choose one)*

Whipped Potatoes
Garlic Mashed Potatoes
Oven Roasted Potatoes
Twice Baked Potatoes
Duchess Potatoes
Rice Pilaf
Jasmine Rice

Vegetables *(choose one)*

Broccoli Florets
Asparagus Spears
Medley of Fresh steamed Vegetables
Green Beans Amandine
Tomato Maison

Dinner Buffet Selections

(Minimum of 40 persons)

Buffet 1 \$30

3 salads

1 vegetable

2 starches

3 entrees

Buffet 2 \$28

2 salads

1 vegetable

2 starches

2 entrees

Buffet 3 \$24

1 salad

1 vegetable

1 starch

2 entrees

Salads

Tossed Salad with Two Dressings
Cucumber and Tomato Salad
Italian Pasta Salad
Grilled Vegetable Salad
Pineapple Cole Slaw
Home-style Potato Salad
Greek Salad with Feta Cheese Dressing
Caesar Salad

Vegetables

Steamed Vegetable Medley
Steamed Broccoli
Green Beans Amandine
Cauliflower and Cheese Casserole
Asparagus and Carrots
Sugar Snap Peas and Red Peppers
Corn on the Cob

Starches

Candied Sweet Potatoes
Rice Pilaf
Roasted Red Bliss Potatoes
Mashed Potatoes
Smashed Red Potatoes
Wild Rice Pilaf
O'Brien Potatoes

Entrees

Grilled Chicken Breast with Chicken Veloute

Herb Roasted Quarter Chickens

Fried Honey-stung Chicken

Chicken Marsala

Roast Pork Loin with Apple-Brandy sauce

Sliced Barbeque Pork

Seafood Newburg over Rice

Grouper Piccata

Bronzed Salmon with Tropical Fruit Salsa

Grilled Salmon with Wild Mushroom Sauce

Sliced Roast Beef au jus

Beef Stroganoff over egg noodles

Additions – per person

Carved Prime Rib \$5

Carved Turkey \$3

Carved Ham \$4

Carved Tenderloin of Beef \$8

Carved Pork Loin \$4

Pasta Station \$5

Desserts – per person

Chef's Dessert Buffet \$4

Strawberry Shortcake Buffet \$5

Ice Cream Sundae Bar \$4

Chocolate Fountain (min. 50 ppl) \$5

Cocktail Party

Hors D'Oeuvres (Per 100 pieces)

Hot

Beef Wellington w/Creamy Horseradish Sauce	\$300
Mushroom Caps w/Crabmeat Stuffing	\$300
Mushroom Caps filled w/Bacon & Cream Cheese	\$250
Artichoke Stuffed w/Goat Cheese	\$250
Scallops Wrapped in Bacon	\$235
Spanikopita	\$200
Beef Brochettes	\$195
Beef Empanadas	\$175
Beer Mini Burrito	\$175
Asiago Stuffed Olive	\$150
Quiche Lorraine	\$150
Frank in Puff Pastry	\$150
Chicken Fingers/Honey Mustard Sauce	\$140
Swedish Meatballs	\$120
Chicken Wings	\$120
Barbeque Meatballs	\$120
Fried Mozzarella	\$120

Cold

Jumbo Shrimp Cocktail	\$200
Prosciutto and Melon	\$130
Assorted Finger Sandwiches	\$130
Assorted Canapes	\$130
Prosciutto & Beef Wrapped Asparagus	\$130

Presentation Mirrors



	<i><u>Small</u></i> <i><u>For 25</u></i>	<i><u>Medium</u></i> <i><u>For 50</u></i>	<i><u>Large</u></i> <i><u>For 100</u></i>
<i>Fruit and Cheese Mirror</i>	\$75	\$150	\$275
<i>Antipasto Mirror</i>	\$75	\$165	\$250
<i>Vegetable Crudite'</i>	\$45	\$75	\$150
<i>Smoked Salmon</i>	\$100	\$150	\$250